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XUM

Institute of Food Technologists

The Institute of Food Technologists is a professional society of scientists, engineers, educators and executives in the field of food technology. Food technologists are professionals who apply science and engineering to the research, production, processing, packaging, distribution, preparation, evaluation and utilization of foods. Individuals who are qualified by education, special training, or experience, are extended an invitation to join in professional association with the select group of the food industry's scientific and technological personnel who are Institute members. Membership is worth many times its modest cost, reflecting positive benefits, stimulation and opportunities for the individual in his business or profession.

OBJECTIVES

The Institute, as a non-profit, professional, educational society, has several major aims: to stimulate investigations into technological food problems; to present, discuss and publish the results of such investigations; to raise the educational standards of Food Technologists; and to promote recognition of the scientific approach to food and the basic role of the Food Technologist in industry. All of these activities have the ultimate objective to provide the best possible foods for mankind.

ORGANIZATION AND PROGRESS

Organized July 1, 1939, at Cambridge, Mass., with a membership of less than 100, the Institute has grown to more than 10,000. It is worldwide in scope with almost 2,000 of its membership overseas.

QUALIFICATIONS FOR MEMBERSHIP

Professional Members. Any person who is qualified and who meets the following minimum requirements by training and experience in food technology: (1) Bachelor's degree or higher from a college or university in which he has majored in one or more of the sciences or branches of engineering associated with food technology; (2) Five years of professional experience in food technology, for which a master's degree may be presented as the equivalent of one year's experience; a doctor's degree, the equivalent to three years' experience.

Members. Any qualified person active in any aspect of food technology.

Student Members. Any qualified person who is registered as a student in an educational institution who is actively pursuing candidacy for an Associate Degree or higher in one or more of the sciences or branches of engineering associated with food technology shall be eligible for membership as a Student Member. He may remain a Student Member until the end of the calendar year in which he completes his schooling.

Fellows. Any Professional Member who has been active for at least ten years and who has been nominated by the IFT Committee on Fellows for outstanding contributions to the field of food science/technology is eligible to be elected a Fellow of the Institute by the IFT Council.

DUES

Professional Members and Members—$20 a year; includes subscription to FOOD TECHNOLOGY and Annual Directory. Student Members—$5 a year; includes subscription to one IFT journal.

PUBLICATIONS

The Institute publishes two journals. FOOD TECHNOLOGY, issued monthly, is the official journal of the Institute. The JOURNAL OF FOOD SCIENCE, issued bimonthly, is devoted to basic and applied research papers on fundamental food components and processes. In addition, an IFT WORLD/DIRECTORY & GUIDE is published annually.

REGIONAL SECTIONS

Where 25 or more members live within commuting distance of a given point, a regional section may be established. Meetings can be held at more frequent intervals by such groups. Presently, there are 41 regional sections.

AFFILIATE ORGANIZATIONS

Affiliate certificates may be granted to food technology organizations outside the U.S.A. There are currently nine chartered affiliate organizations.

ANNUAL MEETINGS

An Annual Meeting of the Institute provides a specially-organized technical program, awards banquet, and industrial exhibit of equipment, services, processes and ingredients. The program is designed to emphasize current trends and technological developments. Special guest speakers are invited.

AWARDS

The Institute administers the following awards:

NICHOLAS APPERT AWARD. Purpose of this award (Medal furnished by the Chicago Section, and $1,000) is to honor a person for pre-eminence in and contributions to Food Technology.

BABCOCK-HART AWARD. Purpose of this award ($1,000 and Plaque; sponsored by The Nutrition Foundation) is to honor a person for contributions to Food Technology that have improved public health through some aspects of nutrition or more nutritious food.

IFT INTERNATIONAL AWARD. Purpose of this award (Silver Salver sponsored by Australian Institute of Food Science and Technology, and $1,000) is to recognize an IFT Member for promoting international exchange of ideas in Food Technology.

IFT FOOD TECHNOLOGY INDUSTRIAL ACHIEVEMENT AWARD. Purpose of this award (Plaques to company and individuals) is to recognize and honor the developers of an outstanding new food process and/or product representing a significant advance in the application of Food Technology to food production, successfully applied in actual commercial operation.

WM. V. CRUESS AWARD FOR EXCELLENCE IN TEACHING. Purpose of this award ($1,000 and Medal sponsored by the Northern California Section) is to recognize the teacher's role in food technology advances.

SAMUEL CATE PRESCOTT AWARD FOR RESEARCH. Purpose of this award ($1,000 and Plaque; sponsored by IFT) is to recognize a research scientist 35 years of age or younger, who has demonstrated outstanding ability in Food Science or Technology research.

FELLOWSHIPS

- Florasynth—$2,500 and plaque
- General Foods—Three, each $4,000 and plaque
- IFF—$1,000 and plaque
- Monsanto—$1,000 and plaque
- Nestlé—Two, each $1,000 and plaque
- Pillsbury—Two, each $1,000 and plaque

Purpose of IFT-administered Fellowships is to encourage graduate work in the field of Food Science and Technology directed to extending or improving knowledge in some phase of food conservation, food production, or food processing. Available to graduate students.

SCHOLARSHIPS

- R. T. French (donor: R. T. French Co.)—Two, each $1,000; accompanied by plaque
- Fritzsche-D&O's F. H. Leonhardt Sr. Memorial (donor: Fritzsche-D&O)—$1,000 and plaque
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Purpose of IFT-administered Scholarships is to focus attention on the need for more young people in Food Science and Technology, and to encourage deserving and outstanding students to take undergraduate work leading to a Bachelor's Degree in Food Science, Food Engineering, or Food Technology. Available to Juniors and Seniors who have completed at least one term of study at the institution from which they expect to earn a bachelor's degree.

IFT SCHOLARSHIPS

- IFT Freshman/Sophomore Scholarships—Thirty, each valued at $500 plus a complimentary subscription to FOOD TECHNOLOGY during the tenure of the scholarship.

Purpose of the IFT Scholarships is to attract and encourage worthy students to enter the fields of Food Technology, Food Engineering or Food Science. Available to incoming college freshmen, and sophomores.

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